

## Cayenne Cookies

(Gingersnaps with a kick)

Cream until fluffy:

$\frac{3}{4}$  C butter

$\frac{1}{4}$  C molasses

1 C brown sugar

1 egg

Sift together and add to first mixture:

2 C flour

1 tsp cinnamon

$\frac{1}{2}$  tsp salt

2 tsp baking soda

1 tsp ginger

$\frac{1}{4}$  -1 tsp cayenne

Form into balls and roll in sugar. Bake on greased cookie sheet at 350° for 12 minutes.

